



LOUISVILLE, KENTUCKY

LOUISVILLE METRO DEPARTMENT OF
PUBLIC HEALTH & WELLNESS

JERRY E. ABRAMSON
MAYOR

ADEWALE TROUTMAN, M.D., M.A., M.P.H.
DIRECTOR OF HEALTH

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Dear Establishment Owner/Operator,

As you may be aware the Kentucky Food Establishment Act and State Retail Food Code regulation, which governs food establishments in the Commonwealth, had not been significantly revised since 1976. This letter is to inform you that the 2005 FDA Model Food Code was adopted on May 1, 2009 to improve safety and health standards for food service, preparation and storage.

A one-year implementation date was scheduled to allow food establishment owners and operators to prepare for the new requirements. The new code will go into effect on May 1, 2010. Business owners should familiarize themselves with the new regulation to ensure compliance.

The following are just a few of the changes that will go into effect on May 1, 2010:

- Food service businesses and facilities must employ someone who has knowledge of food safety and its relationship to food borne illness (compliance with the local Certified Manager ordinance will satisfy this requirement).
- Permit holders are required to exclude or restrict ill workers with communicable diseases such as Norovirus, E. coli, Salmonella, Shigella or Hepatitis A.
- Cold food must be stored at 41 degrees Fahrenheit or less rather than the current requirement of 45 degrees or less (business owners will have five years to upgrade equipment);
- Facilities must implement the use of consumer advisories regarding the consumption of animal foods that are raw, undercooked or not otherwise processed to eliminate pathogens.

For additional information and to view the 2005 Federal Food and Drug Administrative Code in its entirety along with a detailed comparison of the current Kentucky State Food Code (1976) and the FDA 2005 Model Food Code, please visit our website at <http://www.louisvilleky.gov/Health>.

If you have questions in regards to the new regulation or implementation please contact the Food Hygiene program at 574-6650.

Sincerely,

Connie S. Mendel

Connie S. Mendel
Administrator
Division of Environmental Health & Protection